

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re patent ) BOX PCT  
application of: )  
Emmanouil Domazakis )  
Corresponding to International Application )  
No. PCT/GR01/00025 )  
Filed May 29, 2001 )  
METHOD OF PRODUCTION OF A )  
MEAT PRODUCT CONTAINING )  
OLIVE OIL ) January 15, 2002

PRELIMINARY AMENDMENT

Box PCT  
Commissioner for Patents  
Washington, DC 20231

Sir:

As a Preliminary Amendment to the above-referenced Application, please enter the following amendments prior to computing the filing fees therefore.

**IN THE SPECIFICATION:**

**Please amend the title of the application to: METHOD OF PRODUCTION OF A MEAT PRODUCT CONTAINING OLIVE OIL.**

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Date of Deposit: January 15, 2002

I hereby certify that this paper or fee is being deposited with the United States Postal Service "Express Mail Post Office to Addressee" service under 37 CFR §1.10 on the date indicated above and is addressed to the Commissioner for Patents, Washington, DC 20231.

*Sheryl A. Hutchings*

Signature of person mailing paper or fee

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I claim :

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**REMARKS**

Attached hereto is page 4 that presents a marked up version of the changes made to the claims by this preliminary amendment. Page 4 is captioned "Version With Markings To Show Changes Made."

Respectfully submitted,

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**SECRET**

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I claim :

1. (Amended) Method of production of goods based on meat which is distinguished by the embodiment of olive oil in substitution of animal fat, instead of the traditional use of animal fat or the use of emulsion which consist of vegetable fat, water and milk proteins prepared in temperatures over 100 C° (in heat), comprising the following steps :

[This method includes the following stages :]

(a) Thin meat of temperature 0 C° is mixed with H2O of temperature -2 C°, salt, polyphosphoric salts, preservatives, vegetable proteins, milk proteins and starch[.] ;

(b) Then, [we] insert the olive oil and continue the mixture with simultaneous application of vacuum for 3 min.[The] and the mixture stops when the temperature is 4 C°[.] ;

(c) Then the mixture goes to filling machines where it is encased with simultaneous application of vacuum 1000 mBAR and is later [on it is] pasteurized in 71 C°[.] ; and

(d) After the pasteurization, the product freezes in freezing chambers up to 2 C°.

2. (Amended) The method of claim 1 wherein the [The] whole time of the [caloric] process [which is above mentioned (claim 1)] depends on the diameter of the final product and ranges from 1 to 3 hours.

3. (Amended) Meat products containing [The products based on meat, with embodiment of] olive oil, which are produced according to the method[s] of claim[s] (1) and (2).] 1.

4. (New) Meat products containing olive oil, which are produced according to the method of claim 2.